Stuffed fillet of plaice with herbs, tomato, Beemster garlic gel and smoked butter



Used Bresc products



Bresc Dutch garlic Beemster garlic puree 450g



Bresc Smoked garlic puree 325g

Ingredients

10

- 10 fillets of plaice (heads removed but leave the back bone)
- 10 slices white bread
- 5 tomatoes
- 100 g Bresc Beemster garlic puree
- 100 g parsley, chopped
- 100 g lemon juice
- 75 g butter, melted
- 50 g olive oil
- 25 g capers
- 13 g thyme, chopped
- salt and pepper
- cress

For the Beemster garlic gel:

- 500 g Bresc Beemster garlic puree
- 375 ml water
- 10 g agar agar
- salt and pepper

For the smoked butter:

- 375 g butter
- 40g Bresc Smoked garlic puree

Preparation method

For the gel, bring the water to the boil, add the agar agar and let it dissolve. Add the garlic puree and season with salt and pepper; allow to firm. Puree it before use and store it in a piping bag. For the smoked butter, melt the butter. Clarify the butter and season with the smoked garlic puree. Cut the plaice in half along the backbone, making an incision to about two thirds from the backbone to loosen the fillets but leave them attached to the backbone. Toast the bread light brown. Mix the olive oil, parsley, thyme, lemon juice, garlic puree and melted butter. Remove the skins from the tomatoes, remove the seeds and chop into cubes. Add the diced tomatoes and capers to the mixture. Crumble the bread and add it to the mixture. Season with salt and pepper. Stuff the fillets of place with the mixture and cook in the oven for 7 minutes at 180°C. Place the plaice on a plate and pour the smoked butter over them. Garnish with droplets of garlic gel and cress.

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